

TECHTONGDA DZ(Q)400

TECHTONGDA Vacuum Sealer Packaging Machine DZ(Q)400 User Manual

Model: DZ(Q)400 | Brand: TECHTONGDA

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your new TECHTONGDA DZ(Q)400 Double Chamber Vacuum Sealer Packaging Machine. Please read this manual thoroughly before operating the machine to ensure proper use and to prevent damage or injury. Keep this manual for future reference.

The TECHTONGDA DZ(Q)400 is a robust stainless steel vacuum packaging machine designed for extending the storage life of various products, including fruits, vegetables, meats, and other perishables, by removing air from packaging bags before sealing.

2. SAFETY INSTRUCTIONS

Always adhere to the following safety precautions to prevent personal injury or damage to the machine:

- Ensure the machine is connected to a grounded power outlet with the correct voltage (220 Volts) as specified in the machine's specifications.
- Do not operate the machine with wet hands or in wet environments to avoid electrical shock.
- Keep hands and loose clothing away from moving parts during operation.
- Do not attempt to open or repair the machine yourself. Refer all servicing to qualified personnel.
- Always press the emergency stop switch in case of an unexpected situation or malfunction.
- Ensure the machine is stable and on a level surface before operation. The integrated wheels are for transport only; lock them if possible during operation.
- Do not use the machine for purposes other than vacuum packaging.
- Regularly inspect the power cord for damage. Do not use if the cord is frayed or damaged.

3. PRODUCT OVERVIEW

The TECHTONGDA DZ(Q)400 is a double-chamber vacuum packaging machine constructed from durable 304 stainless steel. Key components include:

- **Main Unit:** The robust stainless steel body housing all internal components.
- **Vacuum Chambers:** Two independent chambers for efficient, continuous operation. Each chamber measures approximately 15.7 x 14.9 x 1.57 inches (L x W x H). The lid bulges upwards, increasing the effective height.
- **Control Panel:** Micro-computer operation system for setting vacuum time, sealing time, and sealing temperature. Features a vacuum gauge and emergency stop switch.
- **Sealing Bars:** Located within each chamber, providing a sealing length of up to 15.7 inches.
- **Lid:** Heavy-duty lid that creates the vacuum seal when closed.
- **Wheels:** Four durable wheels for easy mobility.



Figure 3.1: Front view of the DZ(Q)400 Vacuum Sealer.

This image displays the complete vacuum sealer unit, showcasing its stainless steel construction and the dual chamber design with the control panel visible on the front.



Figure 3.2: Detailed view of the Control Panel.

A close-up of the machine's control panel, featuring the vacuum gauge, digital display for time, and buttons for setup, increase, decrease, and sealing temperature settings (Low, Middle, High).



Figure 3.3: The Machine Lid.

This image shows a detailed view of the machine's lid, which is crucial for creating the vacuum seal during operation.



Figure 3.4: Sealing Bars.

A close-up of the sealing bars located inside the vacuum chamber, responsible for heat-sealing the bags after vacuuming.



Figure 3.5: Mobility Wheels.

This image highlights one of the four wheels, indicating the machine's portability.

4. SETUP

1. **Unpacking:** Carefully remove the vacuum sealer from its packaging. Inspect for any shipping damage. Report any damage to your supplier immediately.
2. **Placement:** Position the machine on a stable, level surface. Ensure there is adequate space around the machine for ventilation and operation. The machine is equipped with wheels for easy movement.
3. **Power Connection:** Locate the power switch (Figure 4.1) and ensure it is in the OFF position. Connect the power cord to a grounded 220V electrical outlet.
4. **Initial Inspection:** Before first use, ensure the vacuum chambers are clean and free of debris. Check that the sealing bars are properly seated.

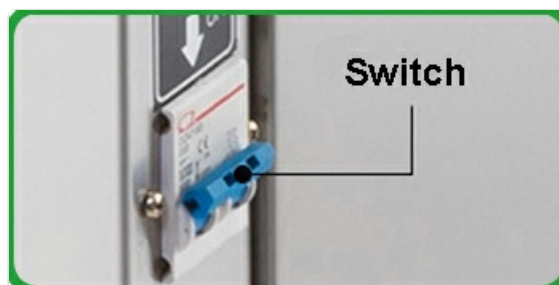


Figure 4.1: Power Switch.

This image shows the main power switch, which should be in the OFF position before connecting to power.

5. OPERATING INSTRUCTIONS

The micro-computer operation system allows for precise control over the vacuum and sealing process. The machine has a memory function, so settings do not need to be re-entered for repetitive tasks.

5.1 Control Panel Functions



Figure 5.1: Control Panel with Key Indicators.

This image highlights the digital display for 'Time' (vacuum and sealing duration) and the 'Sealing Temperature' settings (Low, Middle, High) on the control panel.

- **Vacuum Gauge:** Displays the current vacuum pressure inside the chamber.
- **Digital Display:** Shows the set time for vacuuming and sealing.
- **SETUP Button:** Used to enter the setting mode for adjusting parameters.
- **INCREASE/DECREASE Buttons:** Adjust the vacuum time and sealing time.
- **Sealing Temperature Buttons (LOW, MIDDLE, HIGH):** Select the appropriate sealing temperature based on the bag material.
- **STOP Button:** Emergency stop switch to halt operation immediately.

5.2 Preparing Items for Sealing

- Use appropriate vacuum bags for your items. The machine supports various bag types, including those with grain, without grain, and aluminum foil bags (Figure 5.2).
- Ensure the items are clean and dry before placing them in the bag.
- Do not overfill bags. Leave sufficient space (at least 2-3 inches) at the top for proper sealing.
- For items with sharp edges, consider padding them to prevent bag punctures.



Figure 5.2: Compatible Bag Types.

This image illustrates the different types of bags compatible with the vacuum sealer, including bags with textured surfaces (grain), smooth bags (without grain), and aluminum foil bags.

5.3 Sealing Process

1. **Power On:** Flip the main power switch to the ON position. The control panel will illuminate.
2. **Set Parameters:**
 - Press the **SETUP** button.
 - Use the **INCREASE** and **DECREASE** buttons to set the desired vacuum time (in seconds). Start with a lower time and adjust as needed.
 - Press **SETUP** again to move to sealing time. Adjust the sealing time using **INCREASE** and **DECREASE**.
 - Select the appropriate sealing temperature (LOW, MIDDLE, HIGH) based on the thickness and material of your vacuum bag. Thicker bags or aluminum foil bags may require a higher temperature.
3. **Place Bag:** Open the lid of one chamber. Place the open end of the vacuum bag flat across the sealing bar, ensuring it is smooth and free of wrinkles. Make sure the contents of the bag are fully inside the chamber (Figure 5.3).
4. **Close Lid:** Firmly close the lid. The machine will automatically begin the vacuuming process according to the set parameters. The vacuum gauge will show the pressure decreasing.
5. **Sealing and Cooling:** Once the vacuum time is complete, the machine will automatically proceed to the sealing phase, followed by a cooling period to ensure a strong seal.
6. **Remove Bag:** After the cycle is complete and the vacuum is released, open the lid and remove the sealed bag. Inspect the seal to ensure it is complete and airtight.
7. **Continuous Operation:** Due to the double chamber design, you can prepare the next bag in the other chamber while one is being processed, optimizing workflow.



Figure 5.3: Items in Vacuum Chamber.

This image shows different food items, such as meat, fish, and vegetables, placed inside the vacuum chamber, ready for the sealing process.

6. MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your vacuum sealer.

- **Cleaning:**
 - Always unplug the machine before cleaning.
 - Wipe down the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners.
 - Clean the vacuum chambers regularly to prevent food residue buildup.
 - Ensure the sealing bars and silicone gaskets are clean and free of debris.
- **Gasket Inspection:** Periodically inspect the silicone gaskets around the chamber opening and on the lid for cracks, tears, or deformation. Damaged gaskets can compromise the vacuum seal and should be replaced.
- **Sealing Bar Maintenance:** Check the heating element and Teflon tape on the sealing bars for wear. Replace if damaged to ensure consistent seals.
- **Oil Change (if applicable):** For oil-lubricated vacuum pumps, refer to the pump's specific manual for oil change intervals and procedures. (Note: This machine's pump type is not specified, but this is a general maintenance point for such machines).

7. TROUBLESHOOTING

Refer to the following table for common issues and their solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Machine does not power on.	No power supply; power switch off; faulty power cord.	Check power connection; ensure switch is ON; inspect power cord.
Cannot achieve full vacuum.	Lid not closed properly; damaged gasket; bag not placed correctly; vacuum pump issue.	Ensure lid is firmly closed; inspect and replace gasket if damaged; reposition bag; contact support if pump issue suspected.
Poor seal or no seal.	Incorrect sealing temperature; insufficient sealing time; dirty/worn sealing bar; wrinkles in bag.	Adjust sealing temperature (increase if needed); increase sealing time; clean/replace sealing bar components; smooth out bag before sealing.
Vacuum pump is noisy.	Low oil level (if oil pump); normal operation noise.	Check oil level and refill/change if necessary (consult pump manual); some noise is normal.
Machine stops unexpectedly.	Emergency stop activated; overheating; electrical fault.	Check emergency stop button; allow machine to cool; contact support for electrical issues.

8. SPECIFICATIONS

Technical specifications for the TECHTONGDA DZ(Q)400 Vacuum Sealer:

- **Brand:** TECHTONGDA
- **Model:** DZ(Q)400
- **Material:** Stainless Steel
- **Color:** Silver
- **Product Dimensions (L x W x H):** 39.4" x 26.8" x 35.4" (99cm x 68cm x 90cm)
- **Item Weight:** 330 Pounds (149.7 kg)
- **Power Source:** Corded Electric
- **Operation Mode:** Automatic
- **Wattage:** 7500 watts
- **Voltage:** 220 Volts
- **Chamber Size (L x W x H):** Approximately 15.7" x 14.9" x 1.57" (40cm x 38cm x 4cm) - Note: Lid bulges upwards for increased height.
- **Sealing Length:** 15.7 inches (40cm)
- **UPC:** 748497560408
- **Manufacturer:** TECHTONGDA
- **First Available Date:** January 2, 2020



Figure 8.1: Machine Dimensions.

This image provides a visual representation of the overall dimensions of the vacuum sealer: 39 inches (L), 21.26 inches (W), and 30.7 inches (H).

The lid is about about 3.9inch deep



Figure 8.2: Chamber Dimensions.

A detailed view of the vacuum chamber, indicating its internal dimensions: 14.9 inches (W), 15.74 inches (sealing length), and 1.57 inches (chamber depth). The lid adds approximately 3.9 inches of depth.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or to order replacement parts, please contact TECHTONGDA customer service. Refer to your purchase documentation for specific warranty terms and contact details.

Manufacturer: TECHTONGDA

For further assistance, please visit the official TECHTONGDA website or contact your local distributor.